

BISTRO COLETTE



appetizers

Warm Herbed Olives ♦ 8

Fried Paprika Almonds ♦ 8

House-made Potato Chips ♦ 7

Profiteroles

cheese puffs filled with duck confit
mousse and herbs 12

Serrano Croquettes

small breaded and fried morsels of
dry-cured ham and bechamel 12

Ratatouille

eggplant, peppers, onions, zucchini,
tomatoes, basil and thyme, crostini 15

Fried Calamari

lightly breaded rings & tentacles
peppadew aioli, lemon 15

Smoked Crab Dip

pimenton cheese, crackers, chips 16

Moules Frites

steamed mussels in Pernod & cream
with french fries and garlic aioli 17

Raclette

melted French Raclette cheese,
baby potatoes, seasonal vegetables
and mixed charcuterie
*vegetarian option available 28

Charcuterie

served with baguette, crackers, honey,
tapenade, grain mustard, mixed pickles

Choice of Any
Three ♦ 30

All of the Meats ♦ 45

Chicken Liver Pâté ♦ 15

Country Pork Terrine
with Pistachios ♦ 14

Rabbit Roulade with
Truffle Sauce ♦ 16

Serrano Ham ♦ 12

Spicy Chorizo ♦ 10

Fennel Salami ♦ 10

Artisan Cheese Board

chef's selection, fresh fruit,
and accoutrements 25

flatbreads

Mediterranean

ricotta, spinach, artichokes,
roasted red peppers, nicoise olives 22



Fig, Pig & Goat

fig spread, fennel sausage, goat cheese
green apple, caramelized onions 22



soups & salads

French Onion Soup

gruyere gratineed top 15



Endive & Apple Salad

pink apples, roquefort cheese,
mustard dressing, walnuts 15



Beet & Goat Cheese Salad

mixed greens, candied pecans,
craisins, citrus champagne vinaigrette 15



Asparagus Mimosa

whipped ricotta, roasted radishes,
champagne dressing, capers, hard
boiled egg, parsely 15



Entrees

Steak Frites*

flat iron, crispy fries, garlic aioli 32
choice of demi-glace, green peppercorn
cream sauce or black truffle sauce



Coq au Vin

red wine braised chicken, bacon, mushrooms,
cipollini onions, parsely potatoes 29



Juniper Sage Duck

pinot noir-cherry sauce, truffled potato
& parsnip puree, carrots 34



Cassoulet

rustic southwestern French stew of white
beans, salt pork, garlic sausages and
duck confit with baguette 29



Sole à la Meunière

pan-fried sole filets with lemon, parsley &
brown butter, rice pilaf, asparagus 29



Pork Cheeks

slow-braised with morel mushrooms and herbs,
new potatoes, sweet peas and carrots 31

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.